



PROSCIUTTO-WRAPPED CHICKEN

with Truffled Chive Mashed Potatoes & Lemony Green Beans

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 1
Lemon



12 oz | 24 oz
Chicken Breasts



2 oz | 4 oz
Prosciutto



6 oz | 12 oz
Green Beans



¼ oz | ¼ oz
Chives



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 g | 2 g
Truffle Zest



1 | 2
Chicken Stock
Concentrate

HELLO

PROSCIUTTO

This savory cured ham adds crispy texture and so much flavor to chicken.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 670



BOOM! ROASTED

Make sure the green beans have a crisp, gently browned surface before taking them out of the oven. Everyone loves some oven-roasted texture.

BUST OUT

- Medium pot
- Strainer
- Zester
- Paper towels
- Large pan
- Baking sheet
- Potato masher
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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1 COOK POTATOES & PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**; drain and return potatoes to pot.
- Meanwhile, zest and halve **lemon**.



4 ROAST GREEN BEANS

- Once **chicken** has roasted 5 minutes, remove sheet from oven.
- Carefully toss **green beans** on empty side with a large drizzle of **olive oil**, **lemon zest**, and **salt**. (**For 4 servings, leave chicken roasting and toss green beans on a second sheet; roast on middle rack.**)
- Return to top rack until chicken is cooked through and green beans are tender, 10-12 minutes. (If chicken is done first, remove from sheet and continue roasting beans.)
- Once cool enough to handle, slice chicken crosswise.



2 WRAP CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Lay two slices of **prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken.



5 MASH POTATOES

- Meanwhile, finely chop **chives**.
- To pot with drained **potatoes**, add **sour cream**, half the chives, **2 TBSP butter (3 TBSP for 4 servings)**, and as much **truffle zest** as you like.
- Mash until smooth, adding splashes of reserved **potato cooking liquid** as needed. Season with **salt** and **pepper**.



3 COOK CHICKEN

- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add wrapped **chicken**; sear until browned and crispy, 2-3 minutes per side.
- Transfer to one side of a baking sheet. Roast on top rack for 5 minutes (you'll add the green beans then). (**For 4 servings, spread chicken out across entire sheet; roast on top rack until cooked through, 15-17 minutes.**)



6 MAKE SAUCE & SERVE

- Heat pan used for chicken over medium-high heat. Add **stock concentrate**, **¼ cup water (½ cup for 4 servings)**, and **lemon juice** to taste. Cook until thickened, 2-3 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4)**, **salt**, and **pepper**.
- Divide **chicken**, **potatoes**, and **green beans** between plates. Top chicken with **sauce** and remaining **chives**.

* Chicken is fully cooked when internal temperature reaches 165°.